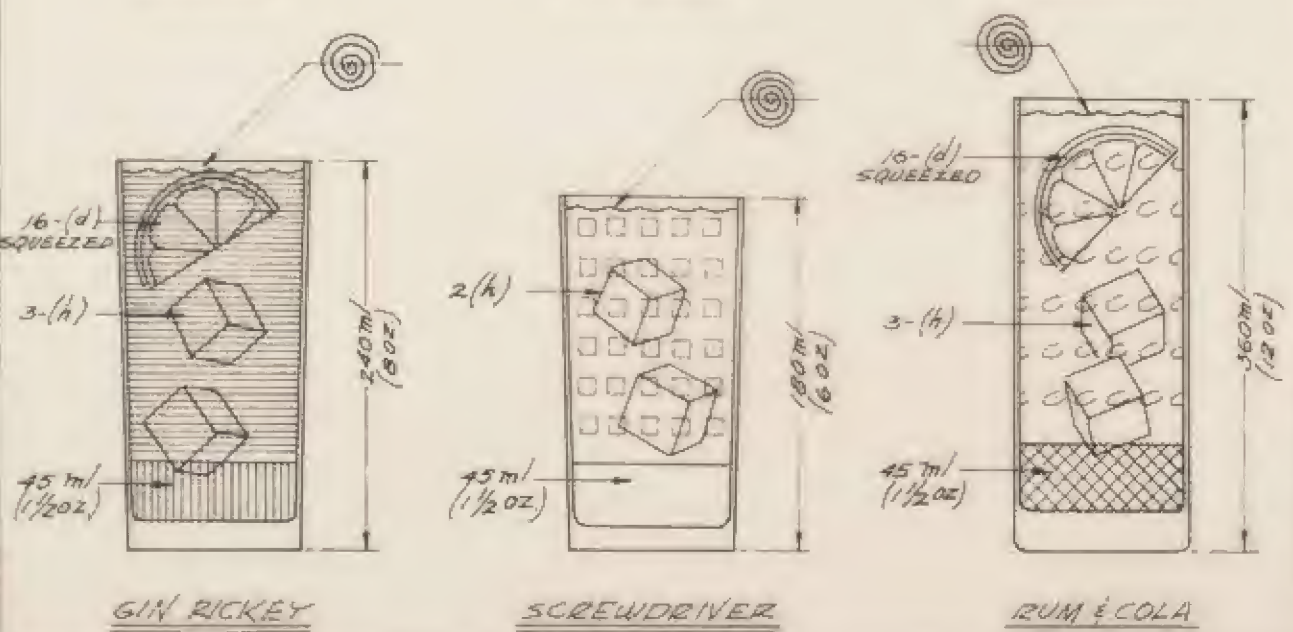
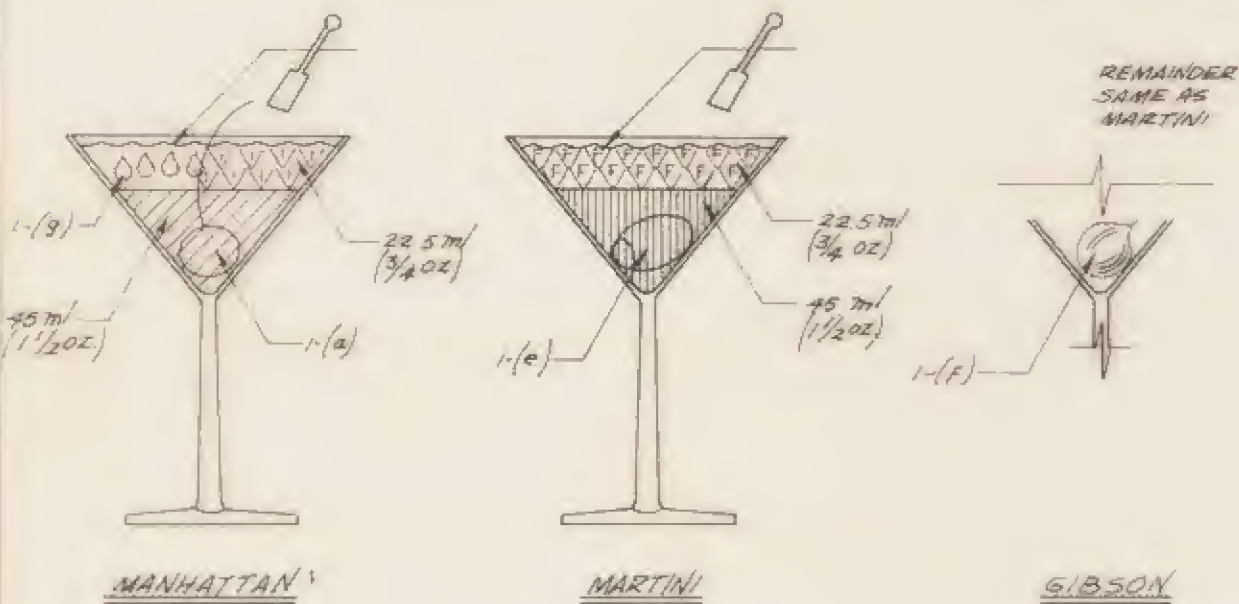
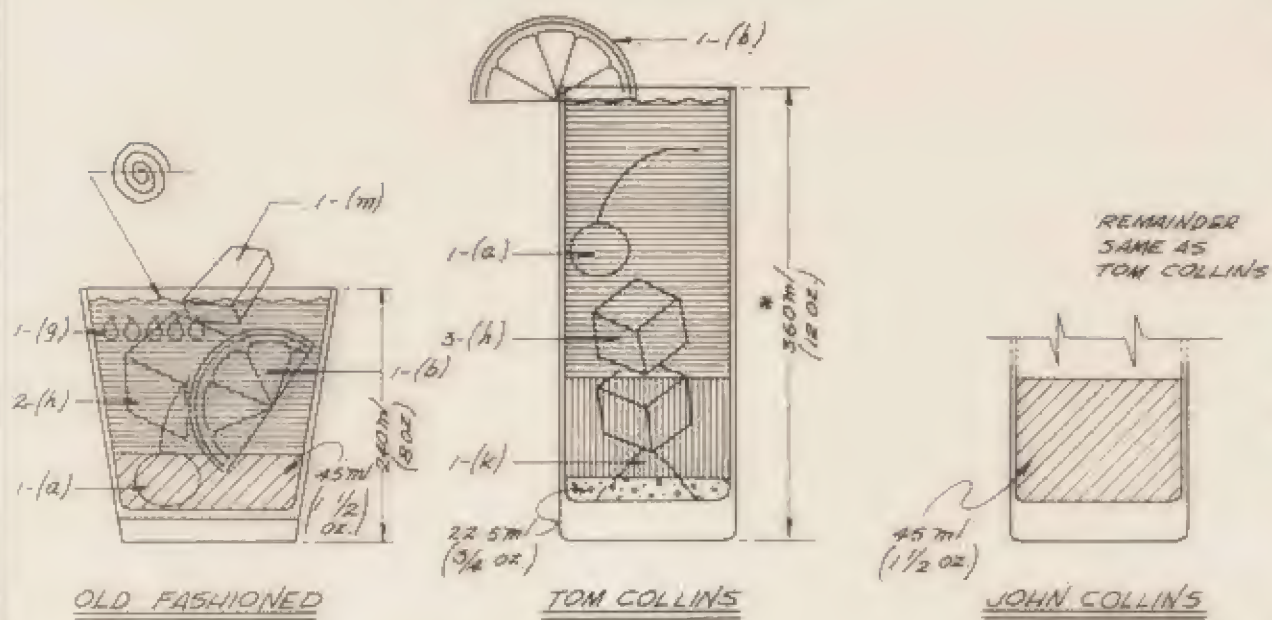
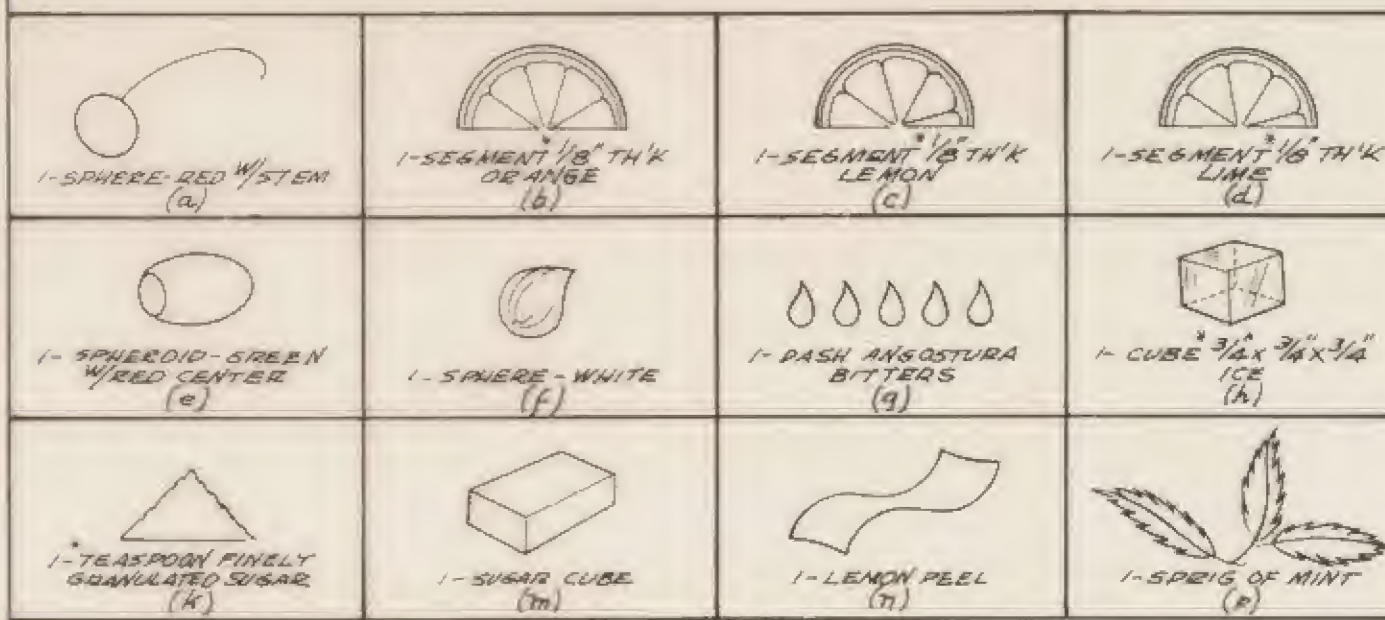


ASSEMBLIES

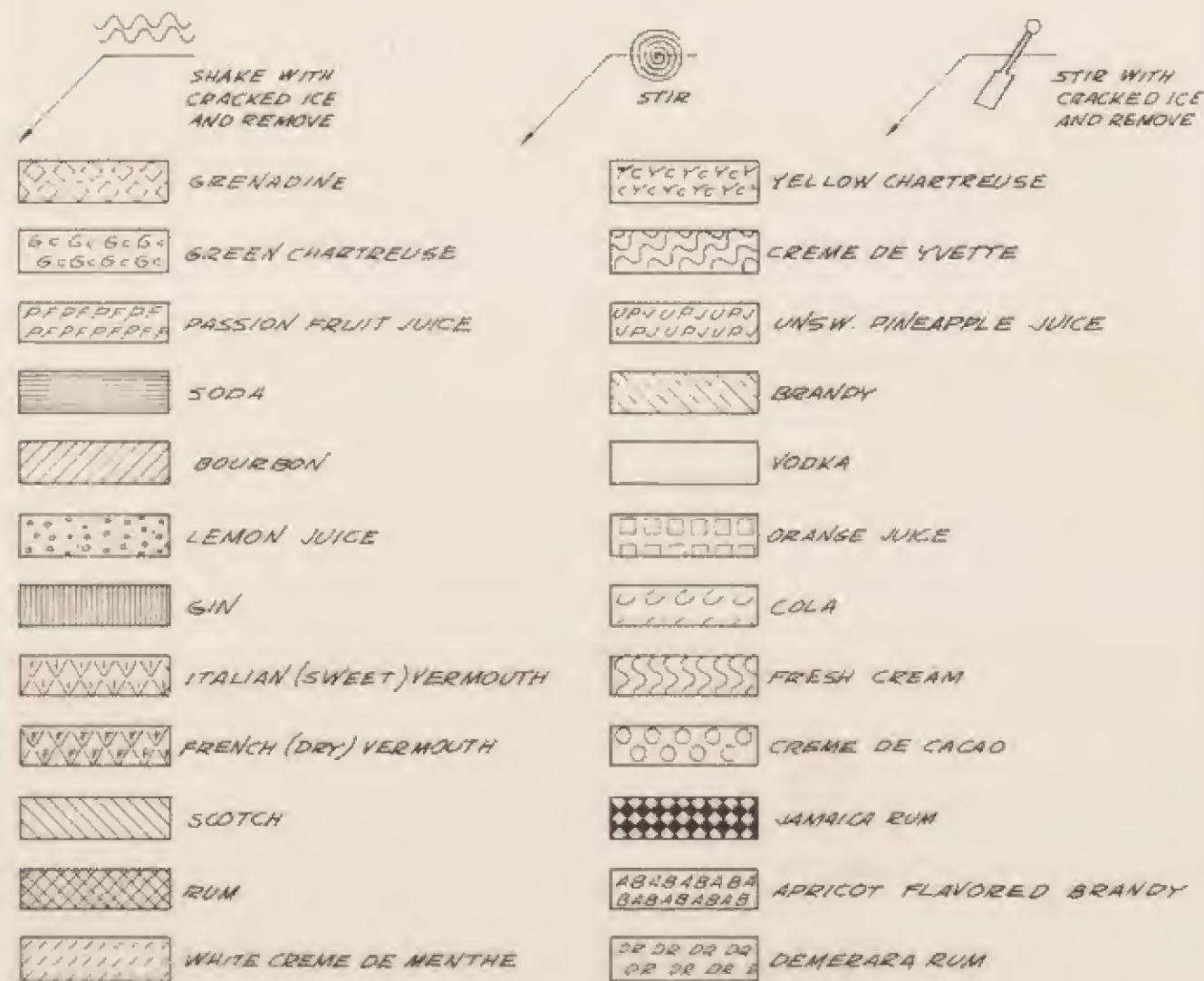


DETAILS



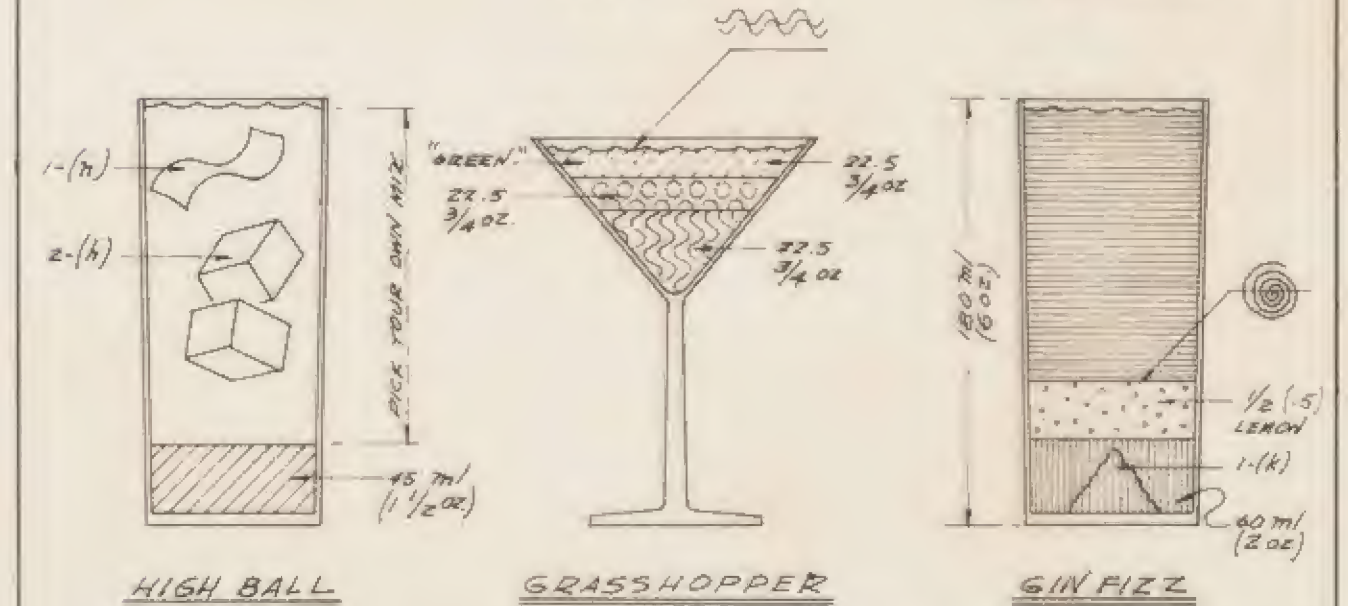
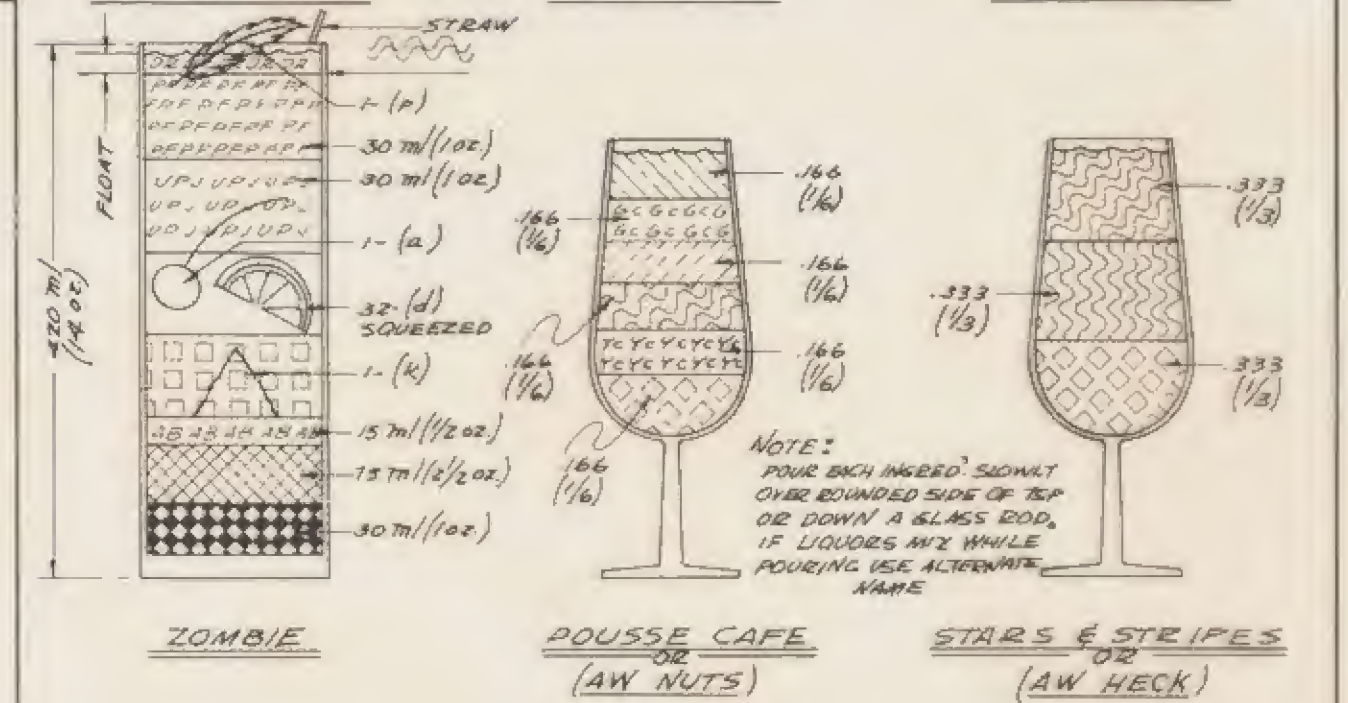
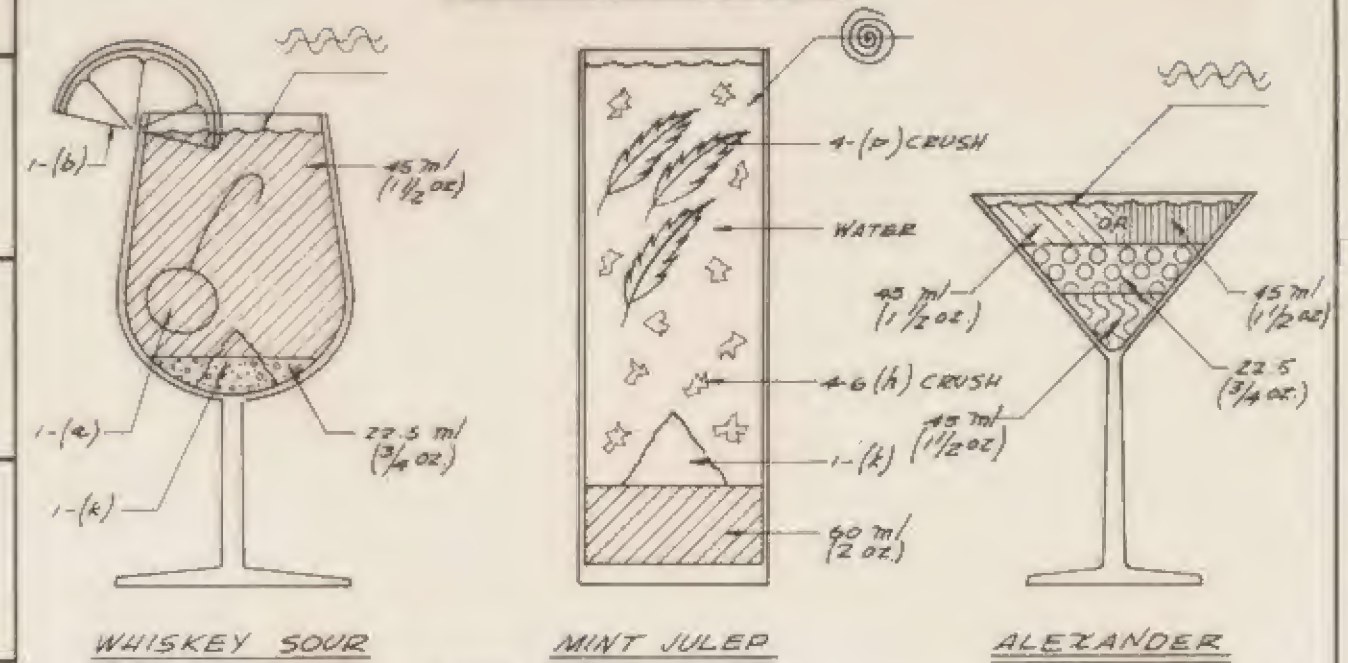
COCKTAIL CONSTRUCTION
ENGLISH - METRIC

U.S. DEPARTMENT OF AGRICULTURE
FOREST SERVICE REGION 8
S. L. Kitchum REGIONAL ENGINEER



NO MATTER WHAT YOU MIX, TAKE CARE -
THE DRINK YOU MIX MAY BE YOUR OWN!

ASSEMBLIES



RECIPES BY: S S & M
SELF APPOINTED BARMASTERS

DETAILS & ASSEMBLIES OF MIXED
DRINKS - RIGHT OR LEFT HAND

CHECKED	BY	REVISIONS (IF POSSIBLE)
10/22/74	I MIXUM	
10/23/74	IMA SOT	
10/24/74	JIM BEAM	
10/25/74	I P. FRELLS	
10/26/74	B.B. JOHNS	
		1 of 1

SCALE - NONE No 62-9480
TIME - ANYTIME

GENERAL NOTES:

1. CONVERSIONS ARE APPROXIMATE ADJUSTMENTS MAY BE MADE TO SUIT TASTE
 2. ALWAYS PUT ICE, ETC., IN THE MIXING GLASS BEFORE POURING MAIN INGRED. WHEN MIXING DRINKS CONTAINING FRUIT JUICES, ALWAYS POUR THE LIQUOR LAST
- STIR DRINKS MADE WITH CLEAR LIQUORS
SHAKE DRINKS MADE WITH FRUIT JUICES OR CREAM, STEMMED GLASSES FOR COLD DRINKS WITHOUT ICE → HOLD BY STEM

* ml = MILLILITERS

$$3 \text{ mm} = \frac{1}{8} \text{ inch}$$

19.05 mm = $\frac{3}{4}$ INCH

$$4.9\% = 175P$$